

 **MOSOLE**

RIBOLLA GIALLA

2023



An autochthonous varietal with great character, never taken for granted, a wine with a unique style that makes elegance its strong point.

Varietal: Ribolla Gialla 100%

Region: Friuli Venezia Giulia

IGT area: Venezia Giulia

Growing system: Guyot double arched

Age of Vines: 21 years

Time of Harvest: end of September

Vinification: soft pressing 100%, cold static clarification

Fermentation: with selected yeasts and temperature control between 16 and 18 °C

Maturation: on the lees for six months in stainless steel tanks

Evolution: depends on the year, typically the ideal maturity occurs in the 1st - 2nd year

Alcohol by Volume: 13%

Acidity: 5,8 g/l

Residual Sugar: 2,2 g/l

Serving Temperature: 10 - 12 °C

Serving Glass: ballon

Characteristics: white wine with a straw yellow colour with green reflexes. To the nose it gives sensations of freshness and of a good complexity with floral notes of apple and lemon leaves. It has a harmonious and delicate taste supported by a good acidity.